

1. A pre-sliced sausage link, comprising:

an interior; and

an outer surface surrounding the interior; and

a longitudinal slice having a depth, such that the slice extends through the

5 outer surface and into at least a portion of the interior.

2. The pre-sliced sausage link of claim 1, wherein the depth comprises

greater than about 50% of the cross-section of the link.

10 3. The pre-sliced sausage link of claim 2, wherein the depth comprises

between about 70% and about 80% of the cross-section of the link.

4. The pre-sliced sausage link of claim 3, wherein the outer surface acts as

a hinge.

15 5. The pre-sliced sausage link of claim 1, wherein the outer surface acts as

a hinge.

6. The pre-sliced sausage link of claim 1, wherein the sausage comprises a

20 meat product comprising at least one of the following: beef, pork, turkey, chicken,

ostrich, buffalo, or seafood.

7. A pre-sliced emulsified meat product in link form, comprising:

an interior; and

an outer surface surrounding the interior; and

a longitudinal slice having a depth, such that the slice extends through the outer surface and into at least a portion of the interior.

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8. The pre-sliced emulsified meat product of claim 6, wherein the depth comprises greater than about 50% of the cross-section of the link.

9. The pre-sliced emulsified meat product of claim 7, wherein the depth
10 comprises between about 70% and about 80% of the cross-section of the link.

10. The pre-sliced emulsified meat product of claim 8, wherein the outer surface acts as a hinge.

11. The pre-sliced emulsified meat product of claim 6, wherein the outer
15 surface acts as a hinge.

12. The pre-sliced emulsified meat product of claim 6, wherein the meat
product comprises at least one of the following: beef, pork, turkey, chicken, ostrich,
20 buffalo, or seafood.

13. A process for producing split sausage links, comprising:
receiving a plurality of sausage links; and

automatically slicing the sausage links longitudinally.

14. The process of claim 13, wherein the sausage links are sliced to a depth that is greater than about 50% of its cross-section.

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15. The process of claim 14, wherein the sausage links are sliced to a depth that is between about 70% and about 80% of its cross-section.

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16. The process of claim 13, further comprising stuffing a casing with meat batter.

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17. The process of claim 16, further comprises twisting the casing to form a plurality of sausage links.

18. The process of claim 17, further comprising removing the casing.

19. The process of claim 16, further comprising cooking the sausage links.

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20. The process of claim 13, further comprising aligning the plurality of sausage links before automatically slicing the sausage links.

21. A sausage link made by a process comprising:
receiving a plurality of sausage links; and

automatically slicing the sausage links longitudinally.

22. The sausage link of claim 21, wherein the sausage links are sliced to a depth that is greater than about 50% of its cross-section.

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23. The sausage link of claim 22, wherein the sausage links are sliced to a depth that is between about 70% and about 80% of its cross-section.

24. The sausage link of claim 21, wherein the process further comprises stuffing a casing with meat batter.

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25. The sausage link of claim 24, wherein the process further comprises twisting the casing to form a plurality of sausage links.

26. The sausage link of claim 25, wherein the process further comprises removing the casing.

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27. The sausage link of claim 24, wherein the process further comprises cooking the sausage links.

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28. The sausage link of claim 21, wherein the process further comprises aligning the plurality of sausage links before automatically slicing the sausage links.

29. The sausage link of claim 21, wherein the sausage comprises a meat product comprising at least one of the following: beef, pork, turkey, chicken, ostrich, buffalo, or seafood.

5 30. An apparatus for slicing sausage links, comprising:

a motor;

a blade powered by the motor; and

means for aligning the sausage links.

10 31. The apparatus of claim 30, wherein the means for aligning the sausage links comprise a tube.

32. The apparatus of claim 31, wherein the tube includes an opening for the blade.

15 33. The apparatus of claim 31, wherein the means for aligning the sausage links further comprise at least one roller.

20 34. The apparatus of claim 33, wherein the means for aligning the sausage links comprise three rollers.

35. The apparatus of claim 34, wherein the rollers are V-shaped.

36. The apparatus of claim 30, wherein the means for aligning the sausage links comprise at least one roller.

37. The apparatus of claim 36, wherein the means for aligning the sausage
5 links comprise three rollers.

38. The apparatus of claim 37, wherein the rollers are V-shaped.

39. The apparatus of claim 36, wherein the at least one roller comprises at
10 least one drive roller and at least one guide roller.

40. The apparatus of claim 39, wherein the at least one drive roller is
powered.

41. The apparatus of claim 40, wherein the at least one drive roller
15 comprises three drive rollers.

42. The apparatus of claim 41, wherein the at least one guide roller
comprises two guide rollers.

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43. The apparatus of claim 30, wherein the blade is round.

44. The apparatus of claim 30, wherein the motor rotates the blade in the same direction as the sausage links are moving.

45. An apparatus for slicing sausage links, comprising:

a motor;

a blade powered by the motor;

a tube; and

at least one roller.

46. The apparatus of claim 45, wherein the tube includes an opening for the blade.

47. The apparatus of claim 45, wherein the at least one roller comprises three rollers.

48. The apparatus of claim 47, wherein the three rollers are unpowered.

49. The apparatus of claim 47, wherein the rollers are V-shaped.

50. The apparatus of claim 45, wherein the at least one roller comprises at least one drive roller and at least one guide roller.

51. The apparatus of claim 50, wherein the at least one drive roller is
powered.

52. The apparatus of claim 51, wherein the at least one drive roller
5 comprises three drive rollers.

53. The apparatus of claim 52, wherein the rollers are V-shaped.

54. The apparatus of claim 50, wherein the at least one guide roller
10 comprises two guide rollers.

55. The apparatus of claim 45, wherein the blade is round.

56. The apparatus of claim 45, wherein the motor rotates the blade in the
15 same direction as the sausage links are moving.